



# ME NU

**SANS FRONTIÈRES**





# STARTERS

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## SPICY GIZZARD

*Sauteed Gizzards Tossed in our  
Signature Spicy Sauce*

90

## FRIED CALAMARI

*Crispy Coated Fried Calamari,  
Served with Garlic Sauce*

130

## VEGETARIAN SPRING ROLLS

*A Flavorful and Crunchy Roll Filled with Sautéed Vegetables and  
Fragrant Herbs, Served with a Side of Homemade Sauce*

85

## PEPPERED GOAT MEAT

*Tender Goat Meat Smothered in Rich Pepper Crust*

120

## CHICKEN WINGS

*Tender, Juicy Wings Tossed in Homemade Sauce*

110



# SANDWICHES

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## SMOKED SALMON SANDWICH

*Premium Sandwich Consisting of Smoked Salmon, Boiled Eggs, Tomatoes, Pickles and Cream Cheese, Served on a Mini Baguette*

**155**

## TURKEY HAM SANDWICH

*Classic Combo of Thinly Sliced Turkey, Lettuce, Fresh Tomatoes & Homemade Sauce, Served on Mini Baguette*

**130**

## MIXED SEAFOOD

*Medley of Shrimps, Calamari, Fresh Tomatoes, Onions & Homemade Sauce, Served on Mini Baguette*

**200**

## CHICKEN FILLET

*Gourmet Chicken Sandwich with Mayonnaise, Tomatoes, Cucumber & Homemade Sauce, Served on Mini Baguette*

**130**



# SALADS

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## CHICKEN SCHNITZEL SLAW SALAD

*Thinly Sliced Fried Chicken with a Mix of Cabbage, Lettuce,  
Carrot, Cucumber, Sweet Corn & Onions*

**170**

## SEAFOOD SALAD

*Fresh Mix of Shrimps, Calamari, Boiled Potatoes, Tomatoes,  
Olives and Homemade Sauce*

**180**

## PASTA SALAD

*Flavorful Pasta Salad Featuring Cucumber, Tomatoes, Boiled  
Eggs, Olives & Cheese*

**150**



# BURGER

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## BEEF BURGER

*Savory Beef Burger Featuring Juicy Patty, Topped with Lettuce, Tomatoes, Onions & Homemade Sauce*

**185**

## CHICKEN BURGER

*Comforting Chicken Burger Featuring Grilled Chicken Breast, Topped with Lettuce, Tomatoes, Onions & Homemade Sauce*

**180**

## FISH BURGER

*Decadent Fish Burger Featuring Crispy Fish Patty, Topped with Lettuce, Tomatoes, Onions & Homemade Sauce*

**185**



# VEGETARIAN

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## FAJITAS SHAWARMA

*A bold twist on Traditional Shawarma Featuring Lettuce, Onions, Red Cabbage, Wrapped in Warm Fajitas and Served with Homemade French Fries & Homemade Sauce*

**160**

## COLESLAW SANDWICH

*A Creamy Coleslaw Filling Made with Shredded Cabbages, Mayonnaise, and a Hint of Vinegar, Piled on Baguette*

**110**



# PASTA

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## PENNE ARRABBIATA

*Spicy Penne Pasta Tossed in Fiery Arrabbiata Sauce, Made with  
Crushed Tomatoes, Garlic and Red Pepper*

**180**

## SPAGHETTI MUSHROOMS

*Tender Spaghetti Tossed with Sautéed Wild Mushrooms,  
Garlic and Local Herbs*

**220**



# FISH

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## SALMON FILLET

*Salmon Fillet Pan-Seared to Perfection and Served with Zesty Lemon Butter Sauce*

**350**

## FISH & CHIPS

*Classic Comfort Food Featuring Sustainable Cod, Battered and Fried to Perfection, Served with Crispy French Fries and a Side of Creamy Coleslaw*

**230**

## PAN GRILLED PRAWNS

*Fresh Prawns, Pan-Grilled to Golden Crisp and Served with a Refreshing Homemade Sauce*

**380**

## PAN GRILLED TILAPIA

*Pan Grilled Tilapia, Marinated Overnight, Served with Zesty Ghanaian-inspired Sauce*

**280**





# MAINS

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## GRILLED CHICKEN BREAST

*Tender and Juicy Grilled Chicken Breast, Marinated in a Zesty Blend of Herbs and Spices*

**240**

## BEEF STROGANOFF

*Pan-seared Beef, Smothered in a Decadent and Creamy Sauce, Sautéed Mushrooms and Noodles*

**250**

## BEEF GOULASH

*A Hearty and Satisfying Dish, Featuring Tender Chunks of Beef, Slow Cooked in a Rich and Flavorful Broth*

**195**

## GOLDEN BEEF

*Tender and Juicy Golden Beef, Grilled to Perfection and Served with Homemade Mushroom Sauce*

**270**

## CHICKEN YASSA

*Flavorful Chicken Marinated in a Zesty Mixture of Onions, Garlic and Spices*

**260**

## FISH YASSA

*Savory Tilapia Marinated in a Zesty Mixture of Onions, Garlic and Spices*

**280**



## SIDES

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### JOLLOF RICE

*Flavorful Stewed Rice Infused with the Bold Spices and Aromas of the West African Sub-Region*

70

### FRIED RICE

*Savory Fried Rice, Wok-seared to Perfection with a Medley of Vegetables and a Hint of Tropical Exotic Spices*

75

### PLAIN RICE

*Tender and Fluffy Steamed Rice, Cooked without any Flavorings or Preservatives, Perfect for Accompanying Savory Dishes*

30

### HOMEMADE FRENCH FRIES

*Tender, Hand-cut French Fries, Cooked to a Perfect Crisp*

75

### COCOYAM FRIES

*Crunchy Cocoyam Fries, Made from a Traditional African Nutritious Tuber*

65

### SWEET POTATOES FRIES

*Thick-cut Potato Fries, Seasoned with Traditional Herbs and Spices*

75

### FRIED PLANTAIN

*Thick-cut Plantains, Fried to a Crispy Golden Brown*

80

### NAIJA YAMARITA

*Bite-sized Yam Fritters Coated in Spicy Batter*

70



# DESSERTS

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## CHOCOLATE FONDANT

*Warm, Molten Chocolate Cake, filled with a Rich Chocolatey Center, Served with a Scoop of Vanilla Ice Cream*

110

## TIRAMISU

*Creamy Dessert Featuring Espresso-Soaked Ladyfingers, Mascarpone Cheese, and a Hint of Liqueur*

95

## PANNA COTTA

*Rich and Creamy Cotta, Topped with Exotic Fruits*

130

## WAFFLES (WITH ICE CREAM)

*Fluffy and Crispy Waffles, Made with Special Blend of Artisanal Flours and Topped with Ice Cream*

105

